

Model Y1000D

# **USER'S MANUAL**

## **DROP-IN INDUCTION RANGE**

220volt~240volt 50/60Hz, 1000watt

For buffet-line, holding



## USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS BEFORE OPERATION

1. Use an individual 220volt~240volt electrical socket.
2. DO NOT connect more than 3 units in the same power-resource if it's connected to a 15A power-socket.
3. DO NOT block the air-intake panel, blocking it may cause overheating of the unit.
4. Use pans 12cm or larger in diameter. We recommend pots/pans to be less than 24cm (10") in diameter. DO NOT use chafing dish larger than glass dimension (360\*380mm) (14.17" x 14.96"). Please refer to the next page for a list of suitable and unsuitable pans.
5. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during warming/cooking, however, the heat from the pan will leave the surface of the glass-top hot!
6. DO NOT cook empty pots or pans. Heating an empty pan may automatically activate the overheating protection device and the unit will shut off.
7. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
8. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
9. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
10. Close supervision is necessary when the induction range is used by or near children.
11. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
12. The use of any accessories not recommended by the manufacturer may cause injuries.
13. Keep the power cord away from heat.
14. DO NOT place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
15. DO NOT heat any sealed cans on the induction range. A heated can may explode.
16. DO NOT move the induction range while cooking or when the pot/pan is on top.
17. After the induction range has cooled down, unplug the cord and clean as follows,  
GLASS PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.  
BODY: wipe the control panel with soft cloth or use a mild cleaner.
18. DO NOT use induction range for other than intended use.
19. Unplug when not in use.
20. When storing, DO NOT place any objects on top of the induction range.
21. When using an induction range (smooth top range) for cooking, keep your pacemaker 60cm (approx. 2feet) from the heating areas.

**SAVE THESE INSTRUCTIONS!!!**

## **SUITABLE UTENSILS- FOR INDUCTION HEATING**







### **SUITABLE POTS,**

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.






All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12cm (4 3/4") and 24cm (10").

				
<b>Stainless Steel Pan</b>	<b>Iron Pan (Iron Griddle)</b>	<b>Enamel Pan</b>	<b>Stainless Steel kettle</b>	<b>Iron pan</b>
				
<b>Stainless steel fry pan</b>				

### **UNSUITABLE POTS,**

1. Pot with diameter below 5cm (2").
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

				
<b>Ceramic Pan</b>	<b>Aluminum Pan</b>	<b>Bottom not flat</b>	<b>Dia. smaller than 12 cm (4 3/4")</b>	<b>Pan with legs</b>

## **SAFETY DEVICE**

### Automatic Safety Shut-Off.

If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

### Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction range, the "Heating" indicator light will not light. And the induction range will be shut off automatically after 60 seconds.

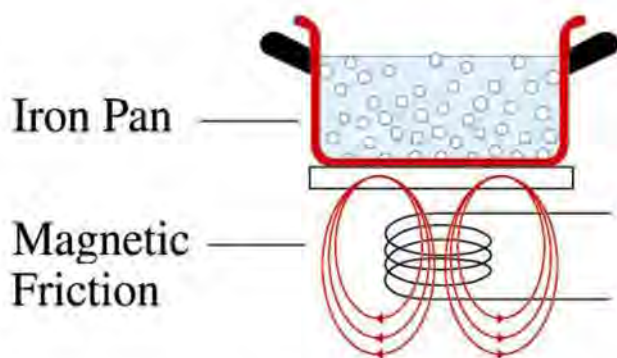
### Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5cm(2") in diameter. For best results, use pans that are between 12cm (4 3/4") and 24cm (10") in diameter.

### Overheating Protection Device.

If the pan's temperature becomes too high, the unit will shut off automatically.

## **HOW DOES YOUR INDUCTION HOB WORK?**



### **INDUCTION COOKER**

A high frequency (20-35KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It is controlled by an electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch off, the cooking is stopped immediately.

## **PRECAUTION BEFORE USING YOUR INDUCTION HOB**

1. In case of breakage on glass-top, even if it's only slightly cracked, disconnect the appliance from the mains immediately and contact after-sales service.
2. The appliance is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of it becoming hot.
3. When using your induction hob, don't place any magnetic objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger. However, for persons using a pacemaker, please keep 60cm distance from the unit while the induction hob is in use.
5. To prevent overheating, do not place aluminum-foiled or iron plates on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5-10cm (2" ~ 4").
7. Do not put any articles like iron wire or tools into the air entrance or outlet to avoid electric shock.
8. Immediate clean-up is recommended when water is left on the top plate.

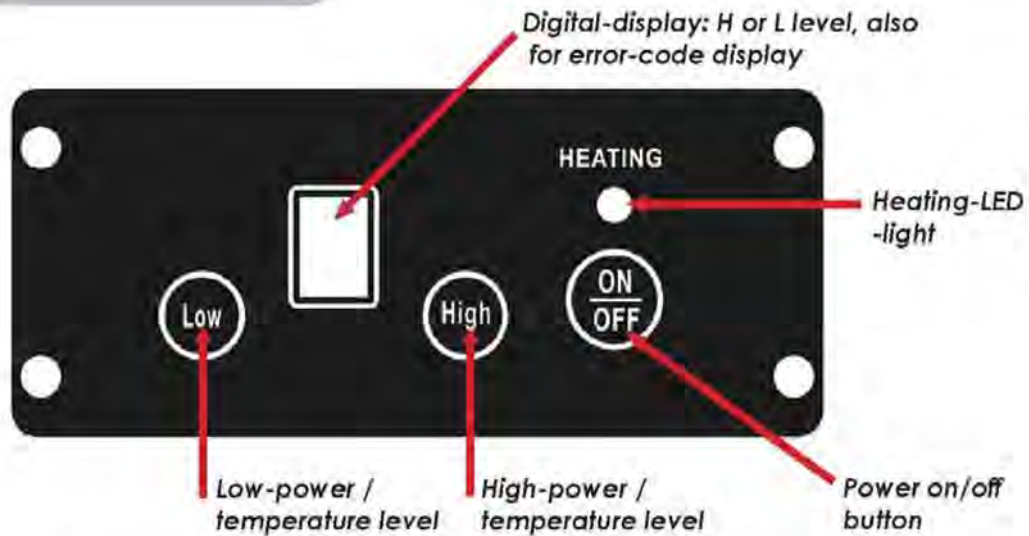
**Please use individual power sockets for each induction cooker.**



## **OPERATION INSTRUCTIONS**

1. Plug power cord into 220volt~240volt power socket.
2. Place a suitable pot/pan on center position of top plate.
3. Turn on power by pressing the on/off key, digital-display will light on and show "0"
4. After push on/off button to turn-on the unit, if don't press any other buttons in 10 seconds, the unit will turn off automatically.
5. Press "High" button, the digital-display will display H1, H2, H3 to hold at 85°C (185°F) by 1000watt.
6. Press "Low" button, the digital-display will display L2, L1 to selecting holding at 75°C (167°F) by 700watt.
7. If LED-light is flashing: it's not reaching the desired holding temperature yet.
8. If no pan on the top, the LED-light won't flash.
9. If the pot/pan isn't suitable for induction heating, the LED-light won't light-on.
10. The unit is equipped with an 'over-heating protection device', while will stop power temporally when top place temperature reaches 230°C +/-20°C (446°F: 410°F~480°F)

### Control Panel



How to set-up,

Place induction unit and control panel in cutouts according to specifications on page 8  
 Place chafing dish on the glass-top,  
 Push on/off button to activate,

Push "High" button to select higher temperature setting,

The unit will flash "H1" to explain it's set-up at H1 level.  
 If the temperature isn't high enough,  
 Please push "High" button again to select higher temperature,  
 The unit will flash "H2" to explain it's set-up at 'very high' level.  
 Please push "High" button again to select higher temperature,  
 The unit will flash "H3" to explain it's set-up at 'maximum' level.

Push "Low" button to select low temperature setting,

The unit will flash "L2" to explain it's set-up at L2 level.  
 If the temperature isn't low enough,  
 Please push "Low" button again to select lower temperature,  
 The unit will flash "L1" to explain it's set-up at 'very low' level.

Temperature-level Display,

If the display flash quickly (every 0.5second),  
 It means that unit is still try to increase temperature,  
 If the display flash slowly (every 3seconds),  
 It means the unit is reaching the desired holding temperature.

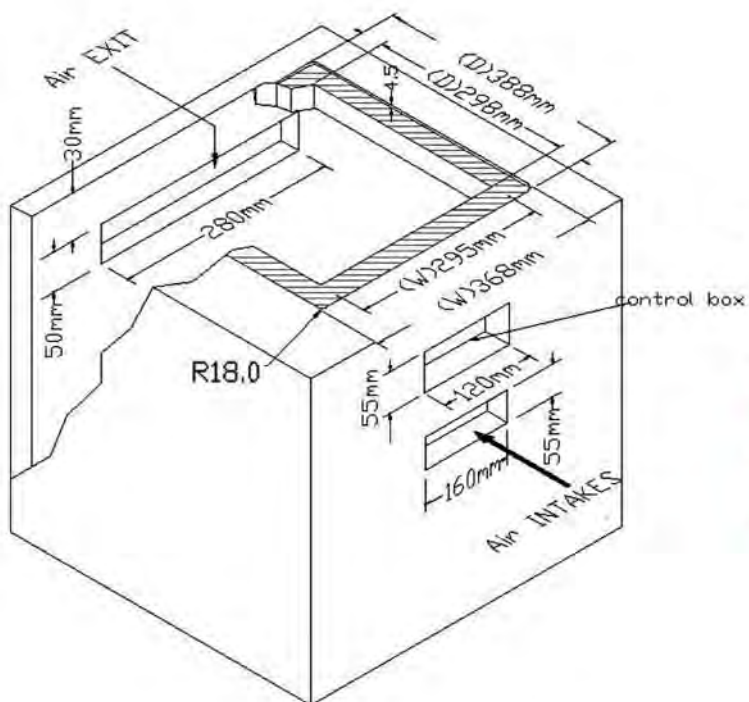
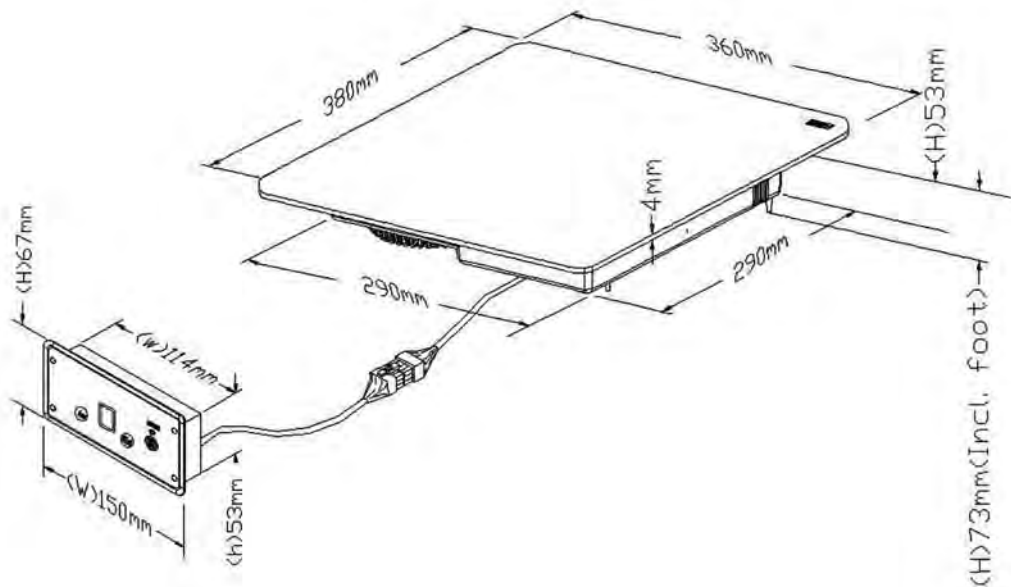
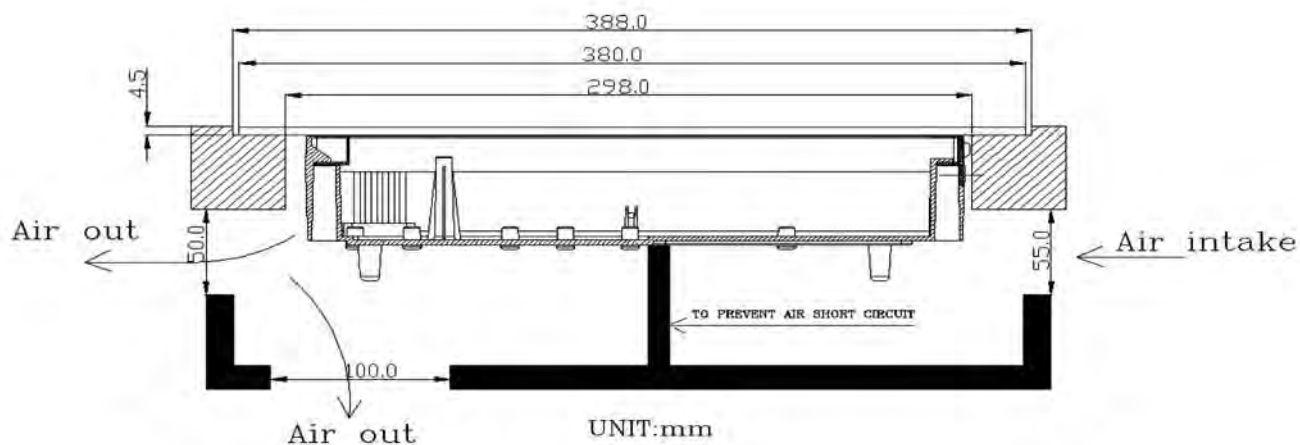


Table cut off size: 298 mm x 295 mm  
 Control box cut off size: 55mm (H) x 120mm (W)  
 Air In-Take Hole: 55(H) x 160 (W) mm  
 Air Out-Take Hole: 55(H) x 280 (W) mm

**NOTE: FAILURE TO PROVIDE MINIMUM VENTILATION AS SHOWN WILL CAUSE THE UNIT TO TEMPORARILY SHUT DOWN AND CAN VOID YOUR WARRANTY**





Model No.	1000D
Voltage	220volt~240volt 50/60Hz
Ceramic Top Plate	Approx. 360*380mm
Electrical Power Consumption	Max. 1000w
Safety Device	<ul style="list-style-type: none"> <li>● Automatic Safety Shut-Off</li> <li>● Material Compatibility Detector</li> <li>● Small Object Detector</li> <li>● Overheating Protection Device</li> </ul>
Remark:	The switching frequency is verified by different power setting, it's to be between 20 ~ 35 K Hz.

## **TROUBLE SHOOTING**

1. If your induction range seems to be working improperly, it doesn't necessarily mean it's a faulty. In all cases, check the following points.
2. If you fail to identify the problem, contact after-sales service without delay.

If .....	It might be caused .....
No indication light when power "on"	Cable/terminal block is loosed
	Broken circuit of fuse; or automatic switch in your house
	Power supply stopped.
Heating indicator does not light-on, Appliance fails to heat up	Unsuitable cooking utensil,
	Utensil doesn't located at the center properly.
	Utensil is small than 5cm.
	Over-heating protection is activated.
Appliance suddenly stops heating during Operation	High ambient temperature.
	Air entrance or outlet blocked.
	Over-heating protection activated.

## **Error-Code: by beeper & by display**

Definition	error-code by beeper	error-code by display
No pot/pan in 60seconds	beeper for 60seconds (30 slow beeper)	"R"
Temperature sensor (on heating-coil): open or short	1long 2short	"E"
Over Voltage Protection: too high or too low	1long 4short	"U"
Over-heating: ambient temperature is to high	1long 7short	"F"

For all service, warranty and spare parts requirements,  
contact:

**[03] 8645 2555**

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